

70299-9

06/21/2012

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

OFFICE OF
PREVENTION, PESTICIDES
AND TOXIC SUBSTANCES

JUN 21 2012

Ms. Donna Bishel
Technical Director for,
Biosafe Systems, LLC
22 Meadow Street
East Hartford, CT 06108

Subject: SaniDate Ready to Use
EPA Registration Number 70299-9
Your Notification Dated May 17, 2012
EPA Received Date May 22, 2012

The notification referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, FIFRA, as amended, to revise the Storage and Disposal statements as per PR Notice 2007-4, is acceptable.

The notification has been made part of the permanent file.

If you have questions concerning this letter, please contact Karen M. Leavy at (703)-308-6237.

Sincerely,

Marshall Swindell
Product Manager 33
Regulatory Management Branch I
Antimicrobials Division(7510P)



United States
Environmental Protection Agency
Washington, DC 20460

<input type="checkbox"/>	Registration
<input type="checkbox"/>	Amendment
<input checked="" type="checkbox"/>	Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 70299-9	2. EPA Product Manager Marshall Swindell	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) SaniDate Ready To Use	PM# 33/Antimicrobial Division	
5. Name and Address of Applicant (Include ZIP Code) BioSafe Systems, LLC 22 Meadow Street East Hartford, CT 06108 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Notification of label change per PR Notice 2007-4. This notification is consistent with the guidance in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling or the Confidential Statement of Formula for this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if the amended label is not consistent with the requirements of 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
* Certification must be submitted				<input type="checkbox"/> Other (Specify) _____	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 32 fl oz, 2 liter, 1 and 5 gallon(s)		5. Location of Label Directions <input checked="" type="checkbox"/> on container label	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph Paper glued Stenciled			<input type="checkbox"/> Other _____		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Donna Bishel / dbishel@biosafesystems.com	Title Technical Director	Telephone No. (Include Area Code) (410) 878-7700
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title Technical Director for BioSafe Systems	
4. Typed Name Donna Bishel / dbishel@biosafesystems.com	5. Date May 17, 2012	



22 Meadow Street
East Hartford, CT 06108
Phone: 860.290.8890
Fax: 860.290.8802
Solutions@BioSafeSystems.com
www.biosafesystems.com

Marshall Swindell
Product Manager 33
Antimicrobial Division (7504P)
Office of Pesticide Products
U.S. Environmental Protection Agency
Room S-4900, One Potomac Yard
2777 South Crystal Drive
Arlington, VA 22202-4501

May 18, 2012

**RE: SaniDate Ready To Use
EPA Registration No. 70299-9**

Notification to update Storage and Disposal per PRN 2007-4

Dear Mr. Swindell:

BioSafe Systems hereby submits the enclosed notification to revise the Storage and Disposal Statements per PRN 2007-4 for the afore-mentioned product. No other label changes have been made.

Enclosed with this submission you will find the following:

- 1) Notification form;
- 2) One (1) copy of the revised label with all changes highlighted in redline;
- 3) Three (3) clean copies of the label.

This notification is to enact the following:

- Page 4 of the product label – Addition of revised Storage and Disposal information.
- Page 7 of the product label – Addition of revised Storage and Disposal information.

All of these changes are:

- a. Consistent with PR Notice 98-10 and 40 CFR Part 156; and
- b. Involve no change in the ingredients statement, signal word, use classification, precautionary statements, First Aid, physical/ chemical/ biological properties, storage and disposal, or directions for use advisory and mandatory language.
- c. Notification of label change per PR Notice 2007-4. This notification is consistent with the guidance in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling or the Confidential Statement of Formula for this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if the

Sublabel A: Commercial Directions for Use

SURFACE SANITATION AND DEODORIZATION

SANIDATE® Ready to Use is an effective sanitizer against gram positive and gram negative bacteria (vegetative forms): *Staphylococcus aureus* and *Klebsiella pneumoniae*.

Use this product in general commercial environments to clean, sanitize, and deodorize inanimate surfaces, such as:

- Floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, tools, equipment, exterior of refrigerators, coolers, tile, and use sites listed on this label made of linoleum, vinyl, glazed porcelain, plastic (such as polyethylene), metal, stainless steel, or glass.
- Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.
- Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries and live stock quarters.
- Greenhouses, farms, nurseries

SANITIZING AND DEODORIZING FOOD CONTACT SURFACES

SANIDATE® Ready to Use is an effective sanitizer and deodorizer against *Staphylococcus aureus* (Staph), *Salmonella enterica* (Salmonella) and *Escherichia coli* (E. coli) on hard, non-porous food contact surfaces and equipment. Use this product to sanitize and deodorize non-wooden cutting boards, sinks, countertops, tabletops, trays, pans, racks, platters, cans, produce cases, pasteurizers, aseptic equipment, vats, and tanks. SANIDATE® Ready to Use is an effective sanitizer for use in the washing, rinsing and sanitizing of conveyor, boxing or packing equipment, peelers, corers, de-boners, scrapers, collators, slicers, dicers, knives, and saws.

Use this product in the following commercial environments to clean, sanitize, and deodorize food contact surfaces:

- Dairies, wineries, breweries, and beverage plants
- Packing houses, food processing plants and farms
- Meat, meat products, milk and dairy processing, packing, and rendering plants
- Seafood, poultry and egg processing/packing plants
- Fruit and vegetable processing/packing plants
- Grocery stores, supermarkets, food distribution and storage facilities
- Food service operations, eating establishments, restaurants, cafeterias, kitchens, food preparation areas
- Schools, office buildings, industrial facilities

FRUIT AND VEGETABLE WASH

Use SaniDate® Ready to Use to clean fruits and vegetables. SaniDate® Ready to Use will help remove pesticide residues, chemicals, and soil, as well as spoilage and decay organisms on the surfaces of fruit and vegetables.

Use this product to clean fruits and vegetables in the following commercial environments:

Page 9 of 9
NOTIFICATION
Date Reviewed: 6/21/2012
Reviewed By: K. L. [Signature]

- Fruit and vegetable processing/packing plants
- Grocery stores, supermarkets, food distribution and storage facilities
- Eating establishments, restaurants, cafeterias
- Food preparation areas

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

APPLICATION INSTRUCTIONS:

(For Spray Bottle) Turn nozzle to "spray" or "stream". Spray 6 to 8 inches from surface.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, or with a cleaning treatment of SaniDate® Ready to Use. Spray until thoroughly wet; *do not dilute*. Let stand 5 minutes, and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non-Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Spray until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Rinse with clean water to remove excess soil. Spray all fruit or vegetable surfaces until wet with SaniDate® Ready to Use. Rub produce for 30-60 seconds. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

APPLICATION INSTRUCTIONS:

(For 1 or 5 Gallon Container) Pour required amount into bucket; *do not dilute*. Apply solution with a mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking to completely immerse all surfaces to be treated.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent or with a cleaning treatment of SaniDate® Ready to Use, and rinse well with potable water. Apply fresh solution to surface until thoroughly wet; *do not dilute*. Let stand for 5 minutes and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non-Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Apply SaniDate® Ready to Use to surface until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Pour solution into a container and let fruit and vegetables soak in the solution for a minimum of 30-60 seconds. Rub or swish as needed. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

Page 8 of 8
NOTIFICATION
Date Reviewed: 6/21/2012
Reviewed By: K. Leahy

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE

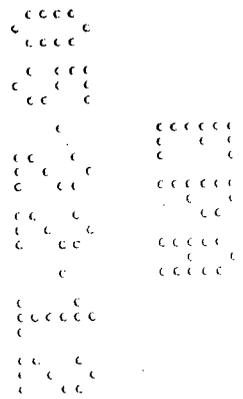
Store in original containers in a cool, well-vented area, away from direct sunlight. Do not allow product to become overheated in storage. This may cause increased degradation of the product, which will decrease product effectiveness. In case of spill, flood area with large quantities of water.

PESTICIDE DISPOSAL AND CONTAINER HANDLING

Nonrefillable container. Do not reuse or refill this container. If empty: Place in trash or offer for recycling if available. If partly filled: Call your local solid waste agency for disposal instructions. Never place unused product down any indoor or outdoor drain.

CONDITIONS OF SALE AND LIMITATION OF WARRANTY AND LIABILITY

This product is reasonably fit for the purposes described on the label when used in strict accordance with label instructions. The manufacturer is not responsible for any use of this product that is contrary to the label instructions on the container, or under abnormal conditions that are not reasonably foreseeable by the manufacturer and or seller. The buyer assumes all risk associated with use beyond label instructions or under abnormal conditions.



NOTIFICATION
Date Reviewed: 6/21/12
Reviewed By: R. E. ARY

Sublabel B: Residential Directions for Use

SaniDate® Ready to Use is an activated form of hydrogen peroxide and can be used to clean, sanitize, and deodorize floors, walls, and other hard, non-porous surfaces such as linoleum, vinyl, glazed porcelain, tile, plastic polyethylene, stainless steel, and glass.

SaniDate® Ready to Use is an effective sanitizer against gram positive and gram negative bacteria such as *Staphylococcus aureus* (Staph) and *Klebsiella pneumoniae*.

SaniDate® Ready to Use is for the sanitization and deodorization of hard, non-porous food contact surfaces. Use SaniDate® Ready to Use to kill *Staphylococcus aureus* (Staph), *Salmonella enterica* (*Salmonella*) and *Escherichia coli* (*E. coli*) in kitchens and food preparation areas on countertops, tabletops, stovetops, microwave ovens, non-wooden cutting boards, sinks and appliances.

SaniDate® Ready to Use contains an activated form of hydrogen peroxide that may be used to clean fruits and vegetables.

SaniDate® Ready to Use will help remove pesticide residues, chemicals, and soil, as well as spoilage and decay organisms on the surfaces of fruit and vegetables.

Use SaniDate® Ready to Use as a fungicide/bactericide to treat/control plant diseases on all flowering plants, ornamentals, house plants, vegetable, berry and fruit plants and trees.

SaniDate® Ready to Use is a preventative treatment for suppressing plant diseases such as – *Alternaria* – *Anthracnose* – *Aphanomyces* – Black Spot - *Botrytis* (grey mold) - Downy Mildew – *Erwinia*, *Fusarium* (root rot) - Leaf Spot - *Phytophthora* (blights, rots) – *Plasmopara* - Powdery Mildew - *Pseudomonas* - *Pythium* - *Rhizoctonia* - Rust - Scab - Smut - *Thielaviopsis* – *Uncinula* (powdery mildew) – *Xanthomonas* - Wilts & Blights - *Ralstonia solanacearum* (brown rot, bacterial wilt), - *Sclerotinia sclerotiorum* (white mold).

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

APPLICATION INSTRUCTIONS:

(For Spray Bottle) Turn nozzle to "spray" or "stream". Spray 6 to 8 inches from surface.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, or with a cleaning treatment of SaniDate® Ready to Use. Spray until thoroughly wet; *do not dilute*. Let stand 5 minutes and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non-Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Spray until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

NOTIFICATION
Date Reviewed: 6/21/12
Reviewed By: K. Leary

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Rinse with clean water to remove excess soil. Spray all fruit or vegetable surfaces until wet with SaniDate® Ready to Use. Rub produce for 30-60 seconds. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

Plant Disease Treatment

Vegetables, Fruit Trees, Flowers, Ornamentals, Houseplants, Trees and Shrubs: Apply at the first sign of disease. Apply SaniDate® Ready to Use to all plant surfaces. Spray foliage to point of runoff. Apply consecutive treatments until control is achieved.

Note: SaniDate® Ready to Use has not been tested all plant species, it is always advisable to test SaniDate® Ready to Use on a small number of plants before treating large numbers. Do not apply to wilted plants.

APPLICATION INSTRUCTIONS:

(For 1 or 5 Gallon Container) Pour required amount into bucket; *do not dilute*. Apply solution with a mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking to completely immerse all surfaces to be treated.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent or with a cleaning treatment of SaniDate® Ready to Use, and rinse well with potable water. Apply fresh solution to surface until thoroughly wet; *do not dilute*. Let stand for 5 minutes and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non-Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Apply SaniDate® Ready to Use to surface until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Pour solution into a container and let fruit and vegetables soak in the solution for a minimum of 30-60 seconds. Rub or swish as needed. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

Plant Disease Treatment

Vegetables, Fruit Trees, Flowers, Ornamentals, Houseplants, Trees and Shrubs: Apply at the first sign of disease. Using a hand held sprayer, apply SaniDate® Ready to Use to all plant surfaces. Do not dilute. Spray foliage to point of runoff. Apply consecutive treatments until control is achieved.

Interiorscapes, House Plants, Potted Plants, Seedlings, Ornamentals: Use SaniDate® Ready to Use as a soil or media drench to control / suppress soil borne plant diseases. Use as a soil drench at the time of seeding or transplanting, and on potting soil and growing mediums prior to planting. Apply to soil or growing media to the point of saturation. Wait fifteen minutes before planting or watering.

Note: SaniDate® Ready to Use has not been tested all plant species, it is always advisable to test SaniDate® Ready to Use on a small number of plants before treating large numbers. Do not apply to wilted plants.

NOTIFICATION
Date Reviewed: 6/11/12
Reviewed By: f. levy

